



PINE RIDGE

VINEYARDS

2024 NAPA VALLEY CHARDONNAY

OUR NAPA VALLEY CHARDONNAY, ORIGINATING FROM OUR BUHMAN VINEYARD IN CARNEROS, BENEFITS FROM THE REGION'S UNIQUE CLIMATIC CONDITIONS. THE COOL, FOG-LADEN MORNINGS AND GENTLE AFTERNOON BREEZES FROM THE NEARBY SAN PABLO BAY CREATE AN IDEAL ENVIRONMENT FOR GROWING CHARDONNAY.

VINTAGE

The 2024 growing season began with moderate winter rain, providing adequate moisture for the soils. Bud break and flowering was average with mild spring temperatures throughout the Napa Valley creating a uniform cluster set. Summer brought warm days without any major heat spikes in the growing season. The blend originates from Napa Valley bringing a balance of rich tropical expressions, crisp citrus profile, and mineral driven style on the palate respectively. This is an exceptional representation of the Napa Valley AVA.

VITICULTURE & WINEMAKING

Our Buhman Vineyard in Carneros benefits from the region's unique climatic conditions. The cool, fog-laden mornings and gentle afternoon breezes from the nearby San Pablo Bay create an ideal environment for growing Chardonnay. This terroir contributes to a gradual, even ripening of the fruit, ensuring a perfect harmony of sugar and acidity.

The fruit for our 2024 vintage was harvested October 3rd. The grapes were hand-picked at night, carefully sorted in the vineyard, then brought to the cellar, and gently pressed. To enhance its complexity and character, the wine was aged in French oak for 12 months, using 30% new French oak barrels.

ANALYSIS

VARIETALS	ALCOHOL	pH	TA	CASES
100% Chardonnay	14.5%	3.62	5.7 g/l	248



TASTING NOTES

The Chardonnay offers citrus and orchard fruit on the nose, in the form of yellow apple, baked pears, and lemon meringue. There's a lively zesty element — a hit of citrus rind which offsets the sweeter butterscotch, honeycomb, and pastry crust notes nicely. Gentle wafts of gardenia give the wine an intriguing extra floral layer. On the palate, there's textured acidity throughout, with pear tarte Tatin characteristics upfront followed by pastry crust and a decidedly long and creamy finish. Drink now or cellar for up to four years. Pair this wine with a charcuterie board accompanied by Mt. Tam triple cream bloomy rind cheese.

